

Charcuteria & Quesos

Jamón Serrano, *Segovia* 6-
24-month cured ham

Salchichon, *Catalonia* 11-
24-month cured pork sausage

Chorizo Secco, *La Rioja* 6-
dry-cured pork chorizo

Coppa Serrano, *Calabria* 8-
dry-cured pork sausage, garlic, pimenton

Lomo Embuchado, *La Rioja* 9-
dry-cured pork loin

Manchego, *La Mancha* 10-
14 month raw sheep's milk cheese

San Simon, *Galicia* 9-
semi-soft cow's milk cheese

Drunken Goat, *Murcia* 9-
semi-soft goat's milk cheese, red wine soaked

Mahon, *Balearic Islands* 7-
cow's milk cheese, nutty, sharp

Mixto Board 22-

3 cured meats & 2 Spanish cheeses,
guindilla peppers, picatostes,
membrillo, honey

Tapas

Aceitunas Aliñadas 6 *v* | *gf*
herb-citrus marinated olives

Almendras 6 *v* | *gf*
paprika spiced Marcona almonds

Crispy Eggplant 10 *v* | *gf*
rosemary, Acacia honey

Burrata 12
date-raisin jam, jamón Serrano,
toasted pine nuts, croutons, *EVOO*

Gambas al Ajillo 15 *gfa*
sautéed shrimp, garlic, sherry, pimentón,
grilled baguette

Grilled Asparagus 11 *v* | *gfa*
Manchego cheese, romesco

Empanadas Gallega 10
chicken, chorizo, sofrito, pebre sauce

Pimientos Padrón 8 *v* | *gf*
blistered shishito, cumin, sea salt

Croquetas del Dia 8
Daily selection, aioli

Sopa & Ensaladas

Gazpacho Andaluza 8 *gf*
tomato, onion, garlic, cucumber, sherry

Española 9/14 *v* | *gfa*
piquillo pepper, cucumber, green olives, Spanish onion, grape
tomato, hand-torn croutons, sherry-shallot vinaigrette

Heirloom Tomato Salad 9/14 *gf*
cucumber, red onion, kalamata olives, oregano,
extra virgin olive oil

Our Caesar Salad 9/14 *gf*
hearts of romaine, boquerones, lemon, shaved Manchego,
Dijon

Add - Chicken 6 Shrimp 7 Steak 8 Salmon 8

Cocas (*Hearth Oven Flatbreads*)

Cantimpalo 12
ground Spanish tomato, Mahon cheese, cured chorizo sausage

Calabacita 13 *v*
caramelized onion, grilled zucchini, goat cheese, pimenton honey

Seta 12 *v*
portobello mushroom, thyme, arugula, roasted chicken, Mahon cheese

San Simon 13
chorizo picante, smoked cheese, caramelized onion

Platos Principales

Albariño Burger 15
Manchego cheese, arugula, red onion, "Spanish" bacon,
grilled brioche

"Mercado" Bowl 17 *v* | *gfa*
market greens, rice and red quinoa, asparagus, mushroom,
zucchini, carrots, Mahon cheese, sherry vinaigrette

Chicken Bocadillo 14
grilled *Bell & Evans* chicken, baby kale, Idiazbal cheese, olive tapanade, cherry
tomato, baguette

Serrano Planchado 14
jamón Serrano, piquillo pepper, burrata, extra virgin olive oil,
toasted baguette

Salmon a la Plancha 18 *gf*
haricot vert, fingerling potato, grape tomato, olives, pickled red onion, Dijon
escabeche, aji oil

Chatham Cod 18 *gf*
Catalan ratatouille, extra virgin olive oil, garlic aioli

Almuerzo

Three Course Luncheon 22

Today's seasonal 3 course prix-fixe Lunch Menu
With a glass of featured Blanco OR Tinto wine 27